

Mitchell E. Daniels, Jr.

Judith A. Monroe, M.D. State Health Commissioner

DATE:

August 7, 2009

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

A. Scott Gilliam, MBA, CP-FS

Manager, Food Protection Program

SUBJECT:

Adams Extract & Spice LLC Recall

SUGGESTED

**ACTION:** 

Unclassified Recall; Ground red pepper due to be contaminated with Salmonella; In case of Consumer

inquries.

From the information provided by FDA, the products being recalled may have been distributed in the State of Indiana via mail orders or internet sales. The recalled lots of specific products were distributed in Texas, Louisiana, and New Mexico through retail stores, mail order, internet sales and direct delivery. Information is being provided in case of consumer inquires.

## Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Adams Extract & Spice, LLC Announces Recall Because of Possible Health Risk

## **Contact:**

Jennifer Hawkes 1-888-672-1850 x208

FOR IMMEDIATE RELEASE -- August 07, 2009 -- Adams Extract and Spice, LLC. is announcing a voluntary recall of products because they have the potential to be contaminated with Salmonella. The products contain a specific lot of ground red pepper supplied by Van de Vries Spice Corporation, 9 Elkins Road, East Brunswick, New Jersey 08816 This lot of ground red pepper initially tested negative for salmonella. Subsequently, Adams Extract and Spice, LLC. has been informed that another sample drawn from the same lot has been confirmed positive for salmonella.

Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

The following lots of specific products were distributed in Texas, Louisiana, and New Mexico through retail stores, mail order, internet sales and direct delivery.

The items listed below are in clear plastic (PET) bottles with yellow caps:

Adams Cayenne Pepper 2.61 oz Best by date 060311-060711, 062711-070111, 071811-072211, 080111-080511

Adams Brisket Rub 13.47 oz Best by date 062111-062511, 062711-070711

Adams Brisket Rub 8.5lbs Best by date 062811-070211

Adams Multi-Season Seasoned Salt 14.46 oz. Best by date 070511-070911

Adams Multi-Seasoning 30 oz. Best by date 071111-071511

REX Cayenne Pepper Ground 6.98 oz. Best by Date 072111-072511, 071111-071511

REX Cayenne Pepper 16 oz. Best by Date 071111-071511

The item listed below is in french square glass bottles with silver-tone caps:

Adams Reserve Cajun Seasoning 4.93oz. Best by date 061011-061711, 071311-071711

The items listed below are in translucent polypropylene jars with translucent caps:

Carniceria Texas Red All Purpose Seasoning Adams 14.25oz. Best by date 061711-062111

Carniceria B-B-Q Seasoning Adams 15.07oz. Best by date 061611-062011

The item listed below is in red trimmed "cello" packages:

REX Crab Boil Ready Mix 64 oz.

The item listed below is in green trimmed "cello" packages:

REX Fish Fry 10 oz.

No illnesses have been reported to date.

Consumers who have purchased these products are urged to return them to the place of purchase. Consumers with questions may contact:

Jennifer Hawkes at 1-888-672-1850 x208 8a-4:30p CST Monday-Friday or jhawkes@adamsffi.com.